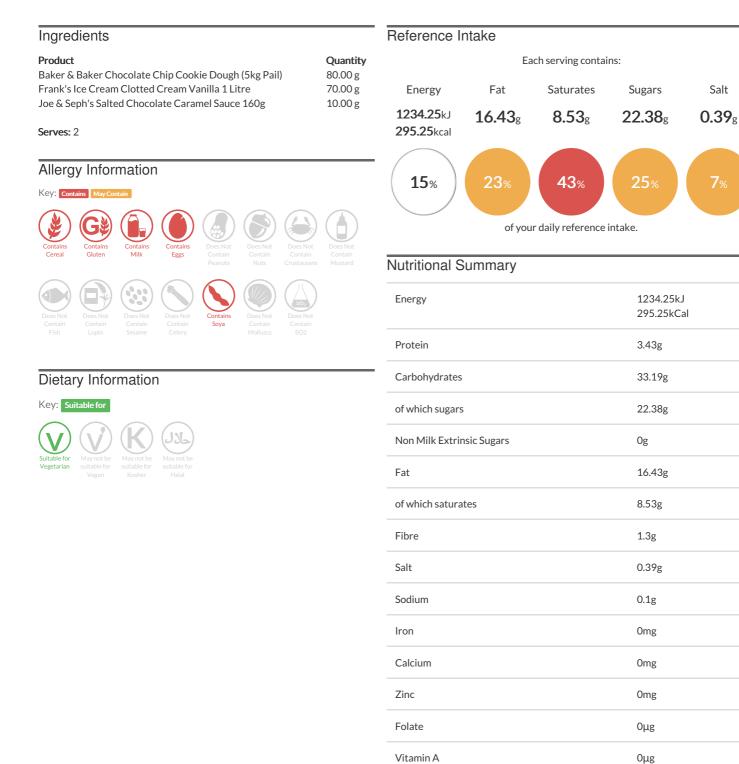
Baker & Baker Warm Cookie Dough Dessert





Method & Recipe Notes

1. Scoop an 80g portion of BAKER & BAKER COOKIE DOUGH into a skillet and press down. 2. Bake at 165°C for 14-16 minutes (fan assisted oven). Do not overbake, the cookie should be crispy on the outside and gooey inside. 3. Place a scoop of vanilla ice cream on top whilst the dough is still warm and drizzle with sauce if desired.

Vitamin C

The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provide by Erudus One.

We do not accept liability for any inaccuracies or incorrect information contained on this site. Please visit http://www.erudus.com/terms-and-conditions for full terms and conditions

2014 ERUDUS Ltd. All rights reserved.

0mg